

savor DRINK UP

Classic Cocktails Reinvented

THE EAST END'S MOST COVETED WATERING HOLES ARE REVISITING THE CLASSICS AS MIXOLOGISTS SHAKE UP TRIED-AND-TRUE RECIPES WITH LOCAL INGREDIENTS AND NEW SPIRITS. BY MATTHEW WEXLER



NEIGHBORHOOD NEGRONI

Rated No. 2 on this year's "best-selling cocktails" list by *Drinks International*, Almond's Negroni keeps the classic three-part recipe—including the Italian aperitif Campari—but adds regional flair with New York's Warwick gin and Channing Daughters' VerVino pink vermouth, a limited-edition blend of 30-plus botanicals. 1 Ocean Road, Bridgehampton, 631.537.5665, almondrestaurant.com



NAVY GROG

Navy Beach's take on rum punch features Zacapa 23, a mahogany-fingered Guatemalan rum aged in a three-barrel solera system. Combined with orange, pineapple and grapefruit juice and finished with grated nutmeg and mint, the cocktail is also available in large format as a crowd-friendly libation. 16 Navy Road, Montauk, 631.668.6868, navybeach.com



FROSÉ

These grown-up slushies are all the rage, but Montauk Beach House is one of the first establishments to feature the just-released Ketel One Botanical Grapefruit and Rose, an aromatic vodka that the bar blends with strawberry puree and tops with a splash of rosé for a thirst-quenching ode to summer. 55 S. Elmwood Ave., Montauk, 631.668.2112, thembh.com



APPLE CIDER MARGARITA

Mexico's most famous cocktail gets an East Coast twist at Union Cantina, thanks to farm-pressed apple cider sourced from the Milk Pail in Water Mill, a family farm dating back to the 1640s. Herradura tequila and fresh lime juice keep things traditional, while a spiced salt rim brings extra flavor. 40 Bowden Square, Southampton, 631.377.3500, unioncantina.net

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